



CHEZ FRANÇOIS Restaurant

Summer 2015

Volume 29 Issue 2

555 Main Street, Vermilion, Ohio 44089 • www.Chezfrancois.com • A publication for friends and guests of Chez François.

Dear Friend of Chez François,

As we get ready for our twenty-ninth summer in Vermilion, we begin to have persons inquiring about working for us. We measure a person by the size of their heart not by their size, color, social status, ethnicity, religion, age and educational background. We usually invite them to spend a few days with us to understand our culture and we get a chance to see if they are a “grinder” or not. We only hire “grinders” as they know the most difficult thing is the decision to act, the rest is merely tenacity. Grinders have big hearts.

A “grinder” is a person that grinds it out day after day doing the difficult tasks that most people are not willing to do; able to do, just not willing to do! They do not give up at the first sign of hard work and they do not choose the easy path of blaming others for their problems or situations. They arrive early for work and leave when the job is complete. They always help others because they are givers, not takers. They know little things in life matter, because if you can't do the little things in life right, you will never do the big things right. When they were growing up playing sports they wanted to win, they disliked the concept of settling for a tie.

People that excel do the little things day in and day out; they not only talk the talk, they walk the walk making a better life for themselves and their families. They never rest on their laurels because today's success can be tomorrow's failures. They never ever, ever, ever, ever compromise because to compromise leads to mediocrity or leads to a tie. When they fall down they get back up, shake off the dirt, and try harder. They are people of faith that believe in themselves. Faith lives in perpetual reward, faith releases miracles, faith is to believe what one has not seen. The reward of faith is to see what one has believed come true. Faith has no limits.

Bon Appétit,

Matthew Mars/Proprietor

John D'Amico/Executive Chef • Proprietor



Hours of Business

Tuesday, Wednesday & Thursday
5:00-9:00 PM

Friday & Saturday
5:00-10:00 PM

Sunday
4:00-8:00 PM

Closed Mondays

Car Service

Jim's Car Service
Cleveland Westside
216-390-5610

Company Care and Limousine
Downtown Cleveland & Eastside
216-861-7433

Boat Rides

Lake Shore Electric Boating
440-967-4221

Places to Stay

The Gilchrist House B&B
(440) 967-1237

Captain Bell B&B
(440) 714-5082
www.captainbellhouse.com

Captain Montague's B&B
(419) 433-4756
www.captainmontagues.com

Holiday Inn Express
(440) 967-8770

Sawmill Creek
(419) 433-3800
www.sawmillcreek.com

Lake Breeze Inn
(866) 870-1498

5 Corners B&B
(440) 984-3084
5cornersbnb.com

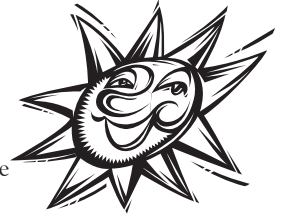
Cottages
at the Water's Edge
(440) 967-9480

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Our summer menus and summer hours start Tuesday, June 9, 2015.

Summer Menus



As the summer slowly evolves, our spirits are lifted each week as purveyors start to bring us treats from the summer harvest. The lengthening days and the anticipation of the best of the summer produce perk up everyone at the restaurant. We could not accomplish what we do without the following purveyors, their spirit of excellence is unmatched.

The Chef's Garden in Huron, Ohio, is a great source for *zucchini squash blossoms, heirloom tomatoes, micro-field greens, fresh cut herbs, French string beans, English peas* and summer root vegetables such as *beets, carrots, turnips and radishes*. For *fresh chanterelles, king oyster, hedgehog, porcini and black "summer" truffles* we go out west with **Fresh & Wild** in Vancouver, Washington and **Mikuni Farms** in Oregon. These two purveyors also supply us with *bing cherries, mountain huckleberries, and black currants*. We are blessed to have the **Novotny Farm Market** so close to us. Brian Novotny sources locally and organically grown fruits and vegetables. **Quarry Hill** *peaches and apples* are from Berlin Heights, Ohio. For *blueberries and blackberries* we turn to **The Blueberry Farm** located off Baumhart Road in Vermilion. The farm is owned by Donel Sprenger, a local businessman who has a passion for these wonderful fruits. We love dealing with people with passion; for us, passion means perfection. Dion Tsevdos, proprietor of **The Cheese Shop** at the West Side Market supplies us with cheeses from around the world.

We are the first called when the **Catanese Brothers** receive their initial shipment of *Soft Shell Crabs* from the Cheaseapeake Bay. We know then that summer is here! The second call from the brothers is in regards to *Alaskan King Salmon* and *Halibut* from the Pacific Northwest. These two items are Chez classics and remain on our menu throughout the summer months.

Mr. Jim Shupe provides us with local *wild flower honey* from his farm in Berlin Heights, Ohio. We use this honey to blend with lively cocktails, certain sauces and our house butter with fresh chives.

For specialty meats such as *Hudson Valley foi gras* and *Maple Leaf Farms duck* we use **D'Artagnan** from Hudson Valley, New York. When these are matched with fresh summer fruits, forget about it...our summer is complete.

Chops! We love chops, especially from the **Radis Brothers** at **Blue Ribbon Meats** who supply us with *pork chops* that we match with fresh apricots and *veal chops* that we top with summer Italian truffles and *lamb chops* served with roasted heirloom tomatoes. We serve these chops all summer long. They are also our souce for great steaks and filets for our Beef Wellington.

Julie Spitzley of **Storm Mountain Coffee Roasters** and **Dave Hoffman** of **Windward Coffee** supply us with great *single plantation coffees* from around the world. **The Country Parlour** is our source for *handmade ice cream*; our recipes and their know how makes for truly outstanding ice cream.



Hors d'oeuvres

- Soupe a L'Oignon Gratinée**.....\$12
French onion soup with toasted croutons and Gruyère cheese.
- Homard Bisque, en Croûte**.....\$14
Rich lobster bisque seasoned with garlic, shallots and tarragon, topped with puff pastry.
- Artichaut à l'Alouette**.....\$12
California artichoke hearts, sautéed, stuffed with alouette cheese, lightly breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.
- Escargot Basilic**.....\$15
Snails in the shell with a blend of sweet basil, garlic, shallots and sweet butter.
- Homard et Saint André en Croûte**.....\$18
Maine lobster and Saint André cheese wrapped in puff pastry, baked and served with a black currant sauce.
- Coquilles Saint Jacques à la Parisienne**.....\$18
Maine sea scallops, sautéed, served in a fish veloute sauce, with mushrooms, seasoned with garlic, shallots, Dry Sack Sherry, and Reggiano cheese. Served in a natural sea shell with duchess potatoes.
- Martini de Crevettes**.....\$22
Shrimp cocktail served with an avocado, cucumber and red onion salad and cocktail sauce.
- Carpaccio de Filet de Boeuf aux Champignons Sauvage**.....\$20
Carpaccio of "Prime" beef tenderloin, topped with aged balsamic vinegar, Alba white truffle oil, shaved Parmigiano-Reggiano cheese, cracked black peppercorn and sautéed wild mushrooms.
- Truite Fumée, Cécile**.....\$16
Natural applewood-smoked Rainbow Trout served with marinated asparagus and a chive-infused olive oil.
- Pâté Maison**.....\$15
Chicken liver pâté with green peppercorns, hard boiled egg, red onion, caperberries, calamata olives, comichons and crackers.

Entrees

- Dover Sole, à la Véronique**.....\$58
Sautéed European Dover sole with toasted sliced almonds, grapes and whole butter.
- Saumon au Raifort, Maître d'hôtel**.....\$38
Seared filet of Atlantic Salmon, topped with fresh horseradish crust and an herb butter sauce.
- Assiette de Coquillage au Basilic**.....\$40
A medley of shellfish including cold-water shrimp, Maine sea scallops, Prince Edward Island mussels, Pasta Neck clams and escargot served over spinach fettuccini with mushrooms, diced tomatoes, Calamata olives and Parmigiano-Reggiano cheese, basil infused olive oil.
- Escalope de Veau aux Fruits de Mer**.....\$39
Sautéed breaded medallions of Provimi veal tenderloin with Maine lobster, cold water shrimp, Maine sea scallop and asparagus spears, topped with a Normandy wine sauce with fresh dill.
- Ris de Veau Grenobloise**.....\$38
Sautéed medallions of veal sweetbreads in a caper/crouton lemon wine butter sauce.
- Suprême de Volaille aux Noisettes et aux Crustacés**.....\$36
A roasted French breast of free-range chicken, with cold water shrimp, Maine lobster, a hazelnut sweet potato mousseline cake, sauced with an apple and mushroom Frangelico cream sauce.
- Ferme Feuille d'érable Magret de Canard Rôti, Cerise Glace de Viande**.....\$39
A lightly-peppered duck breast served over a hazelnut sweet potato mousseline cake, topped with Montrachet goat cheese and sauced with a Frangelico and cherry duck glace de viande.
- Carré d'Agneau à la Provençale**.....\$49
Roasted Australian rack of lamb, topped with a roasted tomato-herb crust, summer beans, braised cipollini onions, eggplant, garlic, and olive sauce au naturel.
- Filet de Bœuf Naturel, Glace de Viande**.....\$44
Center-cut filet mignon, grille, served over potato galettes and mousseline potatoes, garnished with seasonal vegetables and finished sauce au naturel.
- Filet de Boeuf Wellington à la Périgourdine**.....\$52
Center cut filet mignon, grilled, wrapped in puff pastry with a Torchon of Hudson Valley Foie Gras, mushroom duxelle and black truffles with sauce Périgueux.

Pricing and availability subject to change.

Chef John D'Amico's Signature Dinner

Our Prix-Fixe Signature Dinner has changed. We now offer choices within each course which gives you more options to create a truly magnificent dining experience. Total table participation is required. The menu changes bi-monthly and features the most seasonally fresh food items available in the marketplace. The menu can also be paired with wine, to create your own small wine dinner. This is a great way to entertain business associates or a great excuse to get together with friends.

This menu features wonderful produce from local Ohio farms, such as English Peas, Sweet Corn, String Beans, Heirloom Tomatoes, Peaches, Blueberries, Raspberries, summer root vegetables and Chanterelle Mushrooms from Washington State. From the ocean we feature Chesapeake Soft Shell Crabs, Alaskan King Salmon, Grouper and Florida Snapper. Kobe Beef Short Ribs and Breckenridge Lamb from Colorado will also appear on this menu.

A sample menu is shown on the right.



Amuse Bouche

— First Course —

Maine Lobster Zucchini Blossom, Dill Hollandaise Sauce

— Second Course —

Cream of Ohio Corn Soup, Corn Nut Crusted Sea Scallop

Maine Lobster Raviolis, Truffle Butter Sauce

Rillettes de Canard

— Third Course —

Crisfield Maryland Soft-Shell Crab, Basil Butter Sauce

Smoked Salmon & Peekytoe Crab Timbale, Citrus Vinaigrette

Mushroom Risotto, Seasonal Truffles

— Fourth Course —

Char-Grilled Sitka Sound Alaskan Wild King Salmon, Truffle Butter Sauce

Char-Grilled Tournedo of Beef, Seasonal Mushroom Glace de Viande

Roasted Australian Lamb Chop Provençale, Glace de Viande

— Fifth Course —

Griottines & St. Angel Cheese, Almond Florentine Cookie

Gâteau Chocolat Moulleux, Madagascar French Vanilla Bean Ice Cream

\$100 per person (Entire table participation)

Wine Pairing \$40 per person

Tax & Gratuity not included

Pricing and availability subject to change.

Touché Specials

A sample of what you will find on our extensive menu.

Hors d'oeuvres

Assiette de Charcuterie - \$22

Saucisson, country pâte and chicken liver pâté, served with marinated relishes and shaved Parmigiano-Reggiano cheese, crostini and Dijon mustard.

Coquille Homard, Risotto - \$16

Seared Maine sea scallop, served with lobster risotto and garnished with micro greens.

Cocktail de Crevettes - \$22

Shrimp cocktail, served with an avocado, cucumber and red onion salad with cocktail sauce.

Artichaut à l'Alouette - \$12

Artichoke hearts stuffed with alouette cheese, breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.

Escargots au Basilic - \$15

Snails with seasonal wild mushrooms with a blend of sweet basil, garlic, shallots and sweet butter.

Saumon Fumé et Crabe Peekytoe Timbale - \$16

Smoked salmon timbale filled with Peekytoe crab, topped with seasonal fruit chutney, lemon vinaigrette dressing, micro greens.

Raviolis de Homard - \$16

Egg pasta raviolis, stuffed with lobster, topped with a truffle butter sauce and garnished with shaved Parmigiano-Reggiano cheese.

Moules Fumé Saumon - \$16

Steamed Prince Edward Island mussels, tossed with a Normandy cream sauce, smoked salmon, white wine, garlic and chopped parsley. Topped with a fleur-de-lis.

Potages & Salades

Soupe à L'Oignon Gratinée - \$12

A terrine of French onion soup with a toasted crouton and topped with Gruyère cheese.

Homard Bisque, en Croûte - \$14

Rich lobster bisque with tarragon, topped with puff pastry.

Maple Brook Farm Burrata, Seasonal Greens - \$12

Seasonal greens tossed with a basil vinaigrette dressing, topped with Vermont Burrata and roasted tomatoes, crostini.

Chez François Hiver Grande Salade - \$12/ Petit \$6

Summer Erie County greens, tossed with vinaigrette dressing, English cucumbers, roasted beets, Bermuda red onions, hard boiled eggs, tomatoes and crumbled goat cheese.

Les Plats

Crevettes & Coquille Tagliatelle - \$21

Sautéed shrimp, bay scallops, mushrooms and tomatoes, served in a rich fish & herb butter sauce with whole wheat tagliatelle noodles and Parmigiano-Reggiano cheese.

Perche, Jicama Salade de Chou - \$20

Panko-breaded Perch over jicama, cucumber & pickled ginger slaw, a radish curl, citrus cayenne olive oil and Touché tartar sauce.

Steak Frites, Bercy Butter - \$34

Ohio Proud Certified Angus Beef Delmonico steak grilled, prepared medium-rare, served with French fries, with herb butter sauce.

Braisé de Boeuf de Kobe de Côtes, Jardinière - \$22s

Braised short ribs, served in its natural juices, with stewed lentils and a jardinière of root vegetables. Garnished with a radish curl.

Chez François, Herbe Pain de Viande - \$18

Baked meatloaf with pork, veal & ground chuck over mousseline potatoes, topped with a rich Cabernet Sauvignon wine sauce.

Poulet Rôti Coq au Vin - \$20

Roasted free-range chicken with applewood smoked bacon, Vidalia onions, mushrooms and red wine sauce with herb potatoes.

Crevettes de Jonghe - \$18

Gulf of Mexico shrimp served in rich garlic butter with fine herbs, served with Gruyère cheese focaccia garlic bread.

Saisi Golfe du Mexique Albacore, BLT - \$18

Seared yellowfin tuna, fraise salad, tomatoes, applewood smoked bacon & kewpie mayo, sour dough toast. Served with Chez slaw.

Les Desserts

Mousse au Chocolat Belgique - \$9

A rich Belgium chocolate mousse, topped with Chantilly cream, chocolate straw and mint.

Profiteroles Au Chocolat - \$9

Profiteroles filled with French vanilla bean ice cream, topped with chocolate sauce.

Creme Brule et Fruits - \$9

A baked egg and vanilla custard topped with seasonal berries.

Pricing and availability subject to change.



The Dining Venues of Chez François



The Main Dining Room

Sophisticated, Romantic, Elegant and *Old World Charm* are just a few words that describe our Main Dining Room. The heart and soul of Chez François will always be the Main Dining Room, and for *Special Occasions* there is no finer restaurant in Ohio. Once again we are delighted to be the *highest rated Zagat* restaurant in Ohio. Additionally, Chez François was chosen as one of OpenTable's 2013 Top 100 Restaurants in America.

"The crème de la crème when it comes to exceptional, beautifully-plated French food and a world-class wine list, this lakeside destination in Vermilion again takes the title of No. 1 for Food in the Cleveland area. Patrons will delight in the quaint, romantic interior, beautiful outdoor patio on the canal and tight ship of a staff who shows careful attention to detail. Reviewers agree it's the ultimate celebration place when looking to splurge and the specialty dinners throughout the year should not be missed."

- Zagat Guide 2013

The results are in for the OpenTable 2013 Diners' Choice Top 100 Restaurants in America. OpenTable determined the list of honorees after analyzing more than five million reviews of nearly 19,000 restaurants across the country.

Chez François cracked the Top 100 Most Romantic OpenTable Restaurants in 2014 thanks to you our loyal patrons. We graciously thank you!

- 2014 OpenTable Top 100 Romantic Restaurants in America

Riverfront Cafe

Casual, yet sophisticated, one can imagine themselves anywhere in the world while dining outdoors at the Riverfront Café. Twenty-eight years later we have refined outdoor fine dining to a science. The menu is the same as indoors with a few additional light meals. We always take reservations and have three adjacent docks available for your boat. The Vermilion Public Boat docks are located next to the restaurant and offer overnight accommodations, electricity and water. (440) 967-7087.

Touché

Our Martini/Wine Bar is a popular gathering place for locals and visitors passing through Harbortown. Guests love Touché because it's casual, impromptu (no reservation needed), comfortable, and offers small plates and entrees of delectable cuisine. Touché offers twenty wines by the glass, a great collection of hand-crafted beers from around the world, well-made martinis and great sipping whiskeys (Single Malt Scotch & Bourbon), tequilas and rums.

The Parisian Room

The Parisian Room has evolved into a room with a purpose, where the purpose changes with each special event and is always different. From 50th birthday parties, to fundraising events, to baby showers, there is no formal menu or restrictions. We always cater to your needs and budget.

We are always honored when patrons entrust us with their special occasion. It drives us and gives us purpose.

Upstairs at Touché and the Parisian Room

Our “Petit” wine and beer dinners began in 2010. These smaller dinners are priced accordingly and feature a prix fixe menu, with matching wine or beer and a less formal atmosphere.



ROBERT MONDAVI WINERY

A Napa Valley Wine Dinner *with Robert Mondavi Winery* Wednesday, June 10, 2015 - 6:30 pm

Join us Wednesday June 10, 2015. Our good friend Bri Guiest from Constellation Brands will co-host this California dinner featuring the wines of Robert Mondavi Winery. Founded in 1966 with a vision to create Napa Valley wines that would stand in the company of the world's finest, Robert Mondavi chose To Kalon Vineyard in the heart of the Napa Valley as the home for his winery. This first-growth vineyard, located in Oakville, California, is renowned for producing some of the finest Cabernet Sauvignon wines in the world, as well as for its Sauvignon Blanc grapes, from which Mr. Mondavi crafted his signature wine, Fumé Blanc.

Cream of English Pea Cappuccino, Montrachet Goat Cheese Espuma
Fume Blanc, Robert Mondavi, Napa Valley, California, 2013

Char-Grilled Grilled Alaskan King Salmon Filet, Asian Pear & Quince Chutney
Chardonnay, Robert Mondavi, Napa Valley, California, 2013

Wild Mushroom Raviolis & Duck Confit, Truffle Butter Sauce
Pinot Noir, Robert Mondavi, Napa Valley, California, 2012

Char-Grilled Aged Black Angus Hanger Steak, Mountain Huckleberries
Cabernet Sauvignon, Robert Mondavi, Napa Valley, California
Cabernet Sauvignon “Oakville”, Robert Mondavi, Napa Valley, California
**Cabernet Sauvignon “Reserve”, Robert Mondavi, Napa Valley, California*

Ohio Strawberry Napoleon, Strawberry Coulis
Moscato d’Oro

\$65 per Person - Tax & Gratuity not included.



Jackie O's **Craft Beer Dinner** Wednesday, August 12, 2015 - 6:30 pm

Founded in 2005, the award winning brewery, Jackie O's of Athens, Ohio joins us Wednesday, August 12, 2015 to feature their outstanding Craft Beers. Chef John D'Amico has paired a delicious four-course dinner showcasing seven of their core offerings.

Asiago Cheese & Mixed Olives
New Growth “IPA”

Cream of Ohio Corn Cappuccino, Roasted Red Pepper Espuma
Cream of Ohio corn soup topped with a roasted red pepper foam.
Razz Wheat Ale

Quiche Loraine, Traditional Hollandaise Sauce
A flaky pie crust filled with savory custard with applewood smoked bacon, leeks, eggs, cream, shallots and Gruyère cheese topped with a traditional hollandaise sauce.
Hop Ryot Rye IPA • Mystic Mama IPA

Banger Sausage & Buttered Cannellini Beans
Grilled banger sausage, served with buttered cannellini beans garnished with a jardinière of root vegetables.
Firefly Amber Ale • Chomolungma Honey Nut Brown Ale

Marinated Tree Fruits, Walnut Ice Cream
Marinated tree fruits in American Double Stout served over a walnut tuile with walnut Madagascar French vanilla bean ice cream, American Double Stout glaze.
Oil of Aphrodite

\$55 per Person - Tax & Gratuity not included.

Additional Dinners at Touché and the Parisian Room



A Beer Dinner *with Founder's Brewery of Grand Rapids Michigan* Wednesday, July 22, 2015 - 6:30 pm

Founded in Grand Rapids, Michigan Founders Brewery was on the verge of bankruptcy. It was at this point that the original Founders team decided to brew the kind of beer that got them excited about brewing in the first place: complex, in-your-face ales, with huge aromatics, bigger body, and tons of flavor. "We don't brew beer for the masses. Instead, our beers are crafted for a chosen few, a small cadre of renegades and rebels who enjoy a beer that pushes the limits of what is commonly accepted as taste."

"We at Founders Brewing Co. have been lucky to evolve into one of the highest recognized breweries in the United States. We have been ranked in the top breweries in the world by Ratebeer.com for the last five years."

Stuffed Peppadew & Herb Cheese
All Day IPA

Vidalia IPA Onion Soup, Gruyère cheese
Centennial IPA • Double Trouble Imperial IPA
Dry Hopped Pale Ale

Tillamook Cheddar & Duck Confit
Curmudgeon Old Ale • Dirty Bastard Scotch Ale

House Cured Kurobuta Pork Belly, Wild Mushroom Glace de Viande
Porter

Seasonal Raspberry Napoleon, Raspberry Coulis
Rubaeus (Raspberry)

\$55 per Person - Tax & Gratuity not included.

A Provence Wine Dinner *with Chateau Campuget* Thursday, August 6, 2015 - 6:30 pm



The Château de Campuget is, above all, the adventure of a Northern family who came to settle not far from the Mediterranean during the war... on the slopes of the Nîmes 'Costières'.

Since 1942, their sole aim has been to produce Rhône Valley Grands Vins, respecting the heritage of their soil and their identity. The round Rhône stones, the Southern sun, the Mistral winds and the Syrah and Grenache grapes are the basic elements which form the identity of Campuget.

Their professional ethic is simple: "We pursue a ceaseless quest to improve the quality of our wines by a better knowledge of our soil and our vines... yes, it's all in the vines... As we prepare our assemblages, our vintages and our wines, our passion for quality is guided by the thoughts of the pleasure that they will bring and the emotions they will stir."

Gazpacho Cappuccino, Avocado Espuma
Rose Tradition, 2014

**Maine Sea Scallop, Lake Erie Creamery Goat Cheese,
Peach & Membrillo Compote**
1753 Viogner, 2012

New England Cod Filet, Heirloom Tomato Provençale
White Tradition, 2013

Roasted Australian Lamb Chop, Tomato Tapenade
Red 1753, 2012
Red Tradition, 2012

**Summer Apricot Fruit Tart, French Vanilla Bean Ice Cream
& Wild Flower Honey**

\$65 per Person - Tax & Gratuity not included.

Five Star Sensation Wine Dinner

Thursday, June 25, 2015 - 6:30 pm

Every other year The Five-Star Sensation is held in Cleveland benefiting University Hospitals Seidman Cancer Center. Top chefs and winery owners, winemakers and National Sales Reps from California participate in this event. Over the years we have been able to coheres one or two of these participants out to Vermilion for a wine dinner. This year is no different; we invited five wineries to join us for our annual American wine dinner.

Winemaker **Emma Kudritzki** with **Maurtison Winery** will co-host this dinner.

Since 1868 the Maurtison family have been growing grapes in the Dry Creek Valley, California. They make outstanding Zinfandel and Sauvignon Blanc.

Sean Barret, the National Sales Director of **Grgich Hills**, will discuss the outstanding Fume Blanc and Chardonnay from this iconic Napa Valley winery.

Proprietor **Janet Johnson** will discuss wines of Washington State; we will feature two wines from her **Dusted Valley Winery** located in Walla Walla.

Proprietor **David O'Reilly** from **Owen Roe Winery** will discuss Pinot Noir in Oregon. And finally, Proprietor **Steve Burgess** from **Burgess Cellars** will showcase his Napa Valley Cabernet Sauvignons.

**GRGICH HILLS
ESTATE**



Peekytoe Crab & Kiwi Salad, Mango Ravioli

Peekytoe crab and kiwi tossed with petit lettuce with a citrus vinaigrette dressing, garnished with a mango ravioli filled with avocado, with citrus essence.

Sauvignon Blanc, Maurtison, Dry Creek Valley • Sonoma Valley, California, 2014
Fumé Blanc, Grgich Hills, Napa Valley, California, 2014

Chilean Seabass, Caramelized Fennel & Roasted Lemon Plugrá Butter

Chilean Sea Bass poached in Verjus with julienned caramelized fennel-topped with a roasted lemon Plugrá butter sauce, garnished with lemon balm and preserved Meyer lemons.

Chardonnay, Grgich Hills, Napa Valley, California, 2014
Chardonnay "Boomtown", Dusted Valley, Walla Walla, Washington State 2014

Oxtail Raviolis, Truffle Butter Sauce

Raviolis filled with oxtail, garnished with wild mushrooms, flavored with a White Alba Truffle butter sauce, with shaved aged Parmigiano-Reggiano cheese.

Pinot Noir "Kilmore", Owen Roe, Yamhill-Carlton District, Oregon, 2014
Pinot Noir "O'Reilly's", Willamette Valley, Oregon, 2014

LaBelle Farms Quail, Grenache Sun-dried Cherry Reduction

Char-grilled boneless breast of New York Quail served on a chestnut puree topped with a Grenache cherry reduction and a baby watercress and cherry salad.

Zinfandel, Maurtison, Dry Creek Valley • Sonoma Valley, California, 2014
Petite Sirah, Dusted Valley, Wahluke Slope, Washington State, 2012

Roasted Certified Angus Beef Strip Loin, Seasonal Wild Onions & Morels

Thinly-sliced roasted strip loin, celery root cream, Ohio spinach cake, topped with a morel mushroom and seasonal wild onions glace de viande.

Cabernet Sauvignon, Burgess Cellars, Napa Valley, California, 2012
Cabernet Sauvignon "Library", Burgess Cellars, Napa Valley, California, 2012
Grgich Violetta, Grgich Hills, Napa Valley, California, 2012

Apple Frangipane Tart & Walnuts, Walnut Ice Cream & Caramel Sauce

A frangipane tart filled with apples, roasted walnuts and an egg custard, topped with an apricot glaze, served with walnut French vanilla bean ice cream and caramel sauce.

Grgich Violetta, Grgich Hills, Napa Valley, California, 2012

\$115 per person Tax & Gratuity not included

"There are nearly 280 appellations in France. An appellation controlee on a wine label—is not a guarantee of quality. It is a guarantee of origin, and a guarantee that the wine has been made following certain rules specifying grape varieties, soil, planting, yields, and winemaking."

A Bastille Day Celebration

With Jennifer Stewart of Vintner Select

Sunday, July 12, 2015 • 6:00 pm

Bastille Day is the name given in English-speaking countries to the French National Day, which is celebrated annually on the 14th of July. In France, it is formally called **La Fête Nationale**. It commemorates the 1790 Fête de la Fédération, held on the first anniversary of the storming of the Bastille on 14 July 1789. The anniversary of the storming of the Bastille fortress-prison was seen as a symbol of the uprising of the modern nation, and of the reconciliation of all the French inside the constitutional monarchy, which preceded the First Republic during the French Revolution.

Vintner Select of Cincinnati Jennifer Stewart will co-host this event focusing on wines of Burgundy and Southern France. Their mission is to represent wines that are family made with a focused respect for terroir. All of the producers in our portfolio practice organic/ Biodynamic farming. We believe how the land is farmed has a great impact on the resulting wine. Sound farming practices and a hands off approach in the winery are the basis for balanced wines. We seek wines that display vibrancy and freshness. "Underground Culture" embodies organic & biodynamic farming, dry farming & native yeast.

Chef John D'Amico has created a six-course dinner to compliment eight wines from the French side of David's portfolio.



Yellowfin Tuna Tartar

*An amuse bouche of spicy Yellowfin tuna tartar tossed with citrus juice, Bermuda red onions, pickled ginger, chives and micro greens served in a baby cone.
Mas de Gourgonnier Rosé, Les Baux de Provence 2014*

Montrachet Goat Cheese & Roasted Vegetable Terrine, Root Vegetable Purée

*A seasonal vegetable terrine wrapped in leeks, layered with asparagus, roasted zucchini, summer squash, mushrooms, turnips and Montrachet goat cheese, sauced with a root vegetable purée.
Domaine l'Ansée Sauvignon Blanc, Touraine 2014*

Maine Lobster Quiche, Truffle Hollandaise

*A flaky pie crust filled with a savory custard with Maine lobster, eggs, cream, shallots and Gruyère cheese topped with a truffle hollandaise sauce and julienne summer truffles.
Raquillet Mercurey Blanc, Côtes Chalonnaise 2013*

Canard & Veal Napoleon, Glace de Viande

*Roasted duck & veal layered with celery root mousseline and potatoes galettes served with a savory veal and duck glace de viande, garnished with micro field greens and flavored with duck crackling.
Raquillet Mercurey Rouge Vieilles Vignes, Côtes Chalonnaise 2013*

Rabbit Raviolis, Pistou

*Raviolis filled with rabbit meat, finished with Pistou, garlic, basil, heirloom tomatoes and extra virgin olive oil topped with shaved aged Parmigiano-Reggiano cheese.
Anne Gros and Jean-Paul Tolle LA 50/50, Minervois 2012
Mas de Gourgonnier Rouge, Les Baux de Provence 2013*

Roasted Breckenridge Farm Lamb Loin, Provençale

*Roasted lamb loin served on baby eggplant stuffed with a lamb, roasted tomato and olive stuffing, lamb glace de viande and Provençale bread crumb sprinkles.
Château Sixtine Manus Dei Châteauneuf-du-Pape, Southern Rhône 2012*

A Duo of French Cheeses, Seasonal Chutney

*A duo of French cheeses, served with a hazelnut tulle and seasonal fruit chutney.
Domaine de Fenuillet Beaumes de Venise 2013*

\$100 per person Tax & Gratuity not included

An Italian Wine Dinner with Alfonso Cevola

Thursday, August 27, 2015 • 6:30 pm

Please join us as we welcome Alfonso Cevola, Glazer's Italian Wine Director to co-host our annual Italian Wine Dinner in August. He is the "ambassador" who translates the Italian experience (and its importance) and helps define, communicate and reinforce the Italian wine message, both inside the company and in the community. This third-generation Italian-American was born in a vineyard in California and raised in and around his grandfather's vineyard, where he was first exposed to the grape and the vine. Living in Italy as a youth gave him the opportunity to work in his Italian relatives' vineyards in the summer and during selected harvests. A graduate of Santa Clara University in Silicon Valley, he began his 30-year career in Southern California. He is a Certified Specialist in Wine and a Special Contributor to *The Dallas Morning News* and *The Well Fed Network*. His Wine Blog, *On the Wine Trail in Italy*, (<http://acevola.blogspot.com/>) has become a just-in-time source for Italian wine and culture.



TOLAINI

Rosè Refosco, Bastianich, Friuli, Italy, 2014

Cold Octopus Timbale, Herb Vinaigrette & Micro Arugula
Marinated octopus salad with artichokes and fine herbs, herb vinaigrette and micro arugula.
Soave, Remo Farina, Veneto, Italy, 2013

Cioppino François, Tomato Saffron Broth
A timbale of rich fish soup consisting of clams, mussels, cod, salmon, shrimp, bay scallops, vegetables and fine herbs with a rich tomato saffron broth, topped with Parmigiano-Reggiano cheese crisp.
Pinot Bianco "RSV" Vorberg Cantina Terlan, Alto Adige, Italy, 2013

Chilean Sea Bass, Heirloom Tomato Salsa Cruda
Sautéed Chilean sea bass topped with a tomato tapenade herb crust, served on a bed of heirloom tomatoes and fine herbs salsa cruda.
Vermentino di Sardegna, Pala, Sardegna, Italy, 2013

Oxtail Pappardelle, Oxtail Glace de Viande
Pappardelle noodles tossed with a brunoise of oxtail, root vegetables, fine herbs and oxtail glace de viande.

Al Passo, Tolaini, Toscana, Italy, 2012
Chianti Classico, Tolaini, Toscana, Italy, 2012
Val di Santi, Tolaini, Toscana, Italy, 2012

Ohio Proud Pork Shank, Sauce au Naturel
Braised pork shank in its natural juices with braised cannellini beans and a mirepoix of vegetables.
Vino Nobile de Montepulciano "Reserva", Corte Alla Flora, Toscana, Italy, 2103
Brunello di Montalcino, La Fiorita, Toscana, Italy, 2007

Chocolate Gelato, Cherries François
Marinated cherries in a port wine sauce, served over an hazelnut cookie with chocolate gelato.
Amarone della Valpolicella, Massimago, Veneto, Italy, 2012

\$110 per person
Tax & Gratuity not included

I Wish You Enough

A story by Nicole Daedone

At an airport I overheard a mother and daughter in their last moments together. They had announced her plane's departure and standing near the door, she said to her daughter, "I love you, I wish you enough." She said, "Mom, our life together has been more than enough. Your love is all I ever needed. I wish you enough, too, Mom."

They kissed good-bye and she left.

She walked over toward the window where I was seated. Standing there I could see she wanted and needed to cry. I tried not to intrude on her privacy, but she welcomed me in by asking, "Did you ever say good-bye to someone knowing it would be forever?"

"Yes, I have," I replied. Saying that brought back memories I had of expressing my love and appreciation for all my Mom had done for me. Recognizing that her days were limited, I took the time to tell her face to face how much she meant to me. So I knew what this woman was experiencing.

"Forgive me for asking, but why is this a forever good-bye?" I asked.

"I am old and she lives much too far away. I have challenges ahead and the reality is, her next trip back will be for my funeral," she said.

"When you were saying good-bye I heard you say, 'I wish you enough.' May I ask what that means?"

She began to smile. "That's a wish that has been handed down from other generations. My parents used to say it to everyone." She paused for a moment and looking up as if trying to remember it in detail, she smiled even more. "When we said 'I wish you enough,' we were wanting the other person to have a life filled with enough good things to sustain them," she continued and then turning toward me she shared the following as if she were reciting it from memory.

**"I wish you enough sun to keep your attitude bright.
I wish you enough rain to appreciate the sun more.
I wish you enough happiness to keep your spirit alive.
I wish you enough pain so that the smallest joys in life appear much bigger.
I wish you enough gain to satisfy your wanting.
I wish you enough loss to appreciate all that you possess.
I wish enough Hello's to get you through the final Good-bye."**

What's New at Chez François

The word "change" is a word that has been used in the United States in last six years quite a lot, sometimes for the good and more often for the bad. To simply "change" something because you think your idea is better can often get you in trouble. We believe in "change" but only after carefully researching and developing new ideas that will enhance our guests experience with us.

Chef John D'Amico has created a new **Chef's Dinner** format that offers choices per course; a sample of this menu is on page 5. Also we have added a new awning on our patio upstairs to provide shelter from those occasional summer showers. Finally, the last two new "changes" are listed below.

The Craft Cocktail

We studied The Craft Cocktail movement during the off-season this year, traveling to NYC, Miami, Washington D.C., Detroit, Chicago and Cleveland looking for ways to improve our cocktail program at Chez and Touché. With steady improvements week by week we think you will enjoy what we have created.

If you're a cocktail drinker, the odds are good that you've heard the term "craft cocktails" floating around recently. It's such a hot phrase that you also might not know exactly what it means, since it is getting added to menus without a lot of explanation. "Craft cocktails" are cocktails where every element is handmade or tailored specifically to the drink. You will see drinks served in custom glassware, poured over custom ice cubes, mixed with house-made syrups and finished with a dash of small-batch bitters. You might see traditional spirits used, but you also might see unexpected barrel-aged liquors that are prepared by bartenders and other unusual flavor combinations. Rejecting sour mix for fresh-squeezed citrus, and jars of maraschinos have been tossed out in favor of fresh cherries marinated in brandy behind the bar. As often as possible, ingredients are made in-house and bar-tops are dominated by bowls of fresh fruits and herbs, hand-labeled apothecary bottles, and towering pillar juicers. Whether simple or complex, the results are cocktails that are made with a lot more care than your usual mixed drinks and deliver a much more satisfying experience.

The process of making craft cocktails is a lot like that of the artisan food movement, focusing on flavor, high quality ingredients and taking your time in order to do those ingredients justice.



iPad Wine List



Our Wine List, Cocktail Menus and Craft Beer List have now been on iPads for over a year. Although we met some resistance, most guests loved the technology the iPads brought to our wine list. Another added benefit of the iPad software program is the ability to see our current wine list online at www.chezfrancois.com. If you wish, you could call us ahead of your reservation and have a bottle of wine decanted and waiting at your table.



Join our Facebook page for the latest weekly events and specials.

www.facebook.com/chezfrancoisrestaurant



Main Street Vermilion is a terrific organization that organizes great summer events for the citizens and friends of Vermilion. Everyone is welcome. For further information check out their web page www.DiscoverVermilion.com. Below are a few of their events:

Featured Summer Events in Vermilion

Third Thursdays, Music, Flowers & A Sunset

The Third Thursday, Music, Flowers and A Sunset extravaganza returns to downtown Vermilion on May 15th. (June 19, Jul 17, Aug 21, Sept 18). 20+ different musical groups and individuals from virtually every musical genre will be performing ABSOLUTELY FREE for your listening pleasure while browsing among the shops, boutiques and restaurants of our quaint and historic downtown Vermilion. The fun will begin at 6:30 pm until sunset. Come and join us on Main Street and Liberty Ave. This is a classy event that ties in perfectly with Chez François and Touché.

Scenic Riverboat Cruises

Enhance your dining experience at Chez Francois with a pre dinner cruise on the Vermilion River in a Duffy Electric Launch. LakeShore Electric Boating will provide a 45 minute escorted tour of the Vermilion Harbor with pick-up and drop-off at the dock in front of the Riverfront Café entrance. Our 21' electric launches have upholstered seats around a central table for drinks or snacks. Side windows, which may be raised or lowered, and a full canopy top protect you from the weather. A Captain/Riverlorian can provide a historical tour of the river, or you may choose to simply cruise along almost silently, enjoying quiet conversation as you view waterfront homes, beautiful gardens, and a variety of boats and waterfowl.

Up to 6 passengers. \$95 includes tax.
Call for reservations: 440-967-4221



The Local Farm Market

During the summer months we are fortunate to purchase in season farm-fresh produce from small family-owned farms in our area. Each farm has its own specialty and all are open to the public. We have put together a list of our favorite farms located around Vermilion and Huron, and their specialty items:

- Novotny Farm Market** (440) 967-5757
Farm-fresh produce sourced from local farms and concord grapes in September.
- Aufdenkampe Family Farms** (440) 984-3844
An array of seasonal vegetables and fruits. They grow everything they sell. You may view their web page at www.afamilyfarm.com.
- Miller's Orchards** (440) 965-7077
Cherries and Peaches.
- Krieg's** (440) 988 -9228
Strawberries in June and Sweet Corn in late July.
- The Blueberry Farm On Baumhart Road south of Route 2**
Truly unbelievable Blueberries in July & August.
- Hahn's** (419) 433 -7701
Sweet Corn from late July through September.
- Enderle Farms** (419) 433-4856
Strawberries in June and Raspberries in July.
- Quarry Hill Orchards & Winery** (419) 588-2858
Apples, Peaches, Pears, Plums, Nectarines and wine. Located in Berlin Heights.
- Firelands Winery** (419) 625-5474
Extraordinary wines at reasonable prices. Located in Sandusky.
- Paper Moon Vineyards** (440) 967-2500
Offers tastings and sales of quality regional and vinifera wines. Located in Vermilion.

CHEZ FRANÇOIS

555 Main Street
Vermilion, Ohio 44089

Return Service Requested

www.Chezfrancois.com

440-967-0630

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